VRH8 & VRH88
COOK AND HOLD OVENS



Model VRH8

UL listed, UL listed to Canadian safety standards.
Classified by UL to NSF Std. #4

SPECIFICATIONS

Vulcan Model No. VRH8/VRH88 cook and hold oven capable of cooking at temperatures up to 250°F and holding at temperatures up to 190°F. Knob controls set the cooking time, cooking temperature, and holding temperature. Cooks by time and automatically converts from cooking temperature to holding temperature. Low speed fan for even heat distribution and natural browning of meat products. Oven is provided with 3 wire shelves and equipped with stainless steel side racks offering 8 cooking positions spaced on 3" centers. Oven is built with 20 gauge interior and exterior stainless steel with integrated steel frame for maximum strength and rigidity. Fully insulated top, sides, back and bottom. Magnetic action door latch and heavy duty hinges secured to integrated steel frame to resist sagging. Field reversible doors with predrilled holes and hardware. 5" heavy duty casters, 2 swivel with brakes and 2 rigid. Stackable design with optional stacking kit available. Dual voltage 208/240, 50/60 hz., single phase complete with cord and plug (NEMA 6-30) for each unit. 10-year warranty on heating elements.

Exterior Dimensions:
VRH8: 27¼" W x 33¼" D x 43½" H on 5" casters
VRH88: 27¼" W x 33¼" D x 81" H on 5" casters

- **VRH8** Single Compartment Oven – Ships with one VRH8 Oven and one Caster Kit
- **VRH88** Two Separate Compartments – Ships with two VRH8 Ovens, one Caster Kit and one Stacking Kit

STANDARD FEATURES

- Cook and hold oven with capacity for eight 18" x 26" sheet pans or sixteen 12" x 20" steam table pans on 3" centers in each compartment
- Oven control features an on/off switch and knobs to set cooking time, cooking temp, and hold temp
- Cook at temperatures from 100°F to 250°F
- Hold at temperatures from 100°F to 190°F
- Cooks by time and automatically converts from cook cycle to hold cycle
- Oven may also be used to rethermalize foods
- No ventilation hood required (in most areas)
- Simple, reliable controls and thermostat for durability and ease of use
- Low speed fan provides even heat distribution and natural browning without additives for color
- Provided with three wire shelves for cooking; adjustable tray slides available as an accessory
- Interior and exterior constructed of dent resistant 20 gauge stainless steel
- Integrated steel frame provides maximum rigidity and strength
- Fully insulated with 2" of insulation in top, and 1½" in sides, back and bottom
- Magnetic action door latch and heavy duty hinges secured to the internal frame
- 5" heavy duty casters (2 swivel with brakes and 2 rigid)
- Dual voltage 208/240, single phase, 50/60hz.
- Stackable design for additional capacity
- Field reversible doors with predrilled holes
- Provided complete with a cord and plug (NEMA 6-30) for each unit
- 10-year warranty on heating elements

ACCESSORIES

- ☐ Additional wire shelves
- ☐ Adjustable tray slide kit
- ☐ Stacking kit

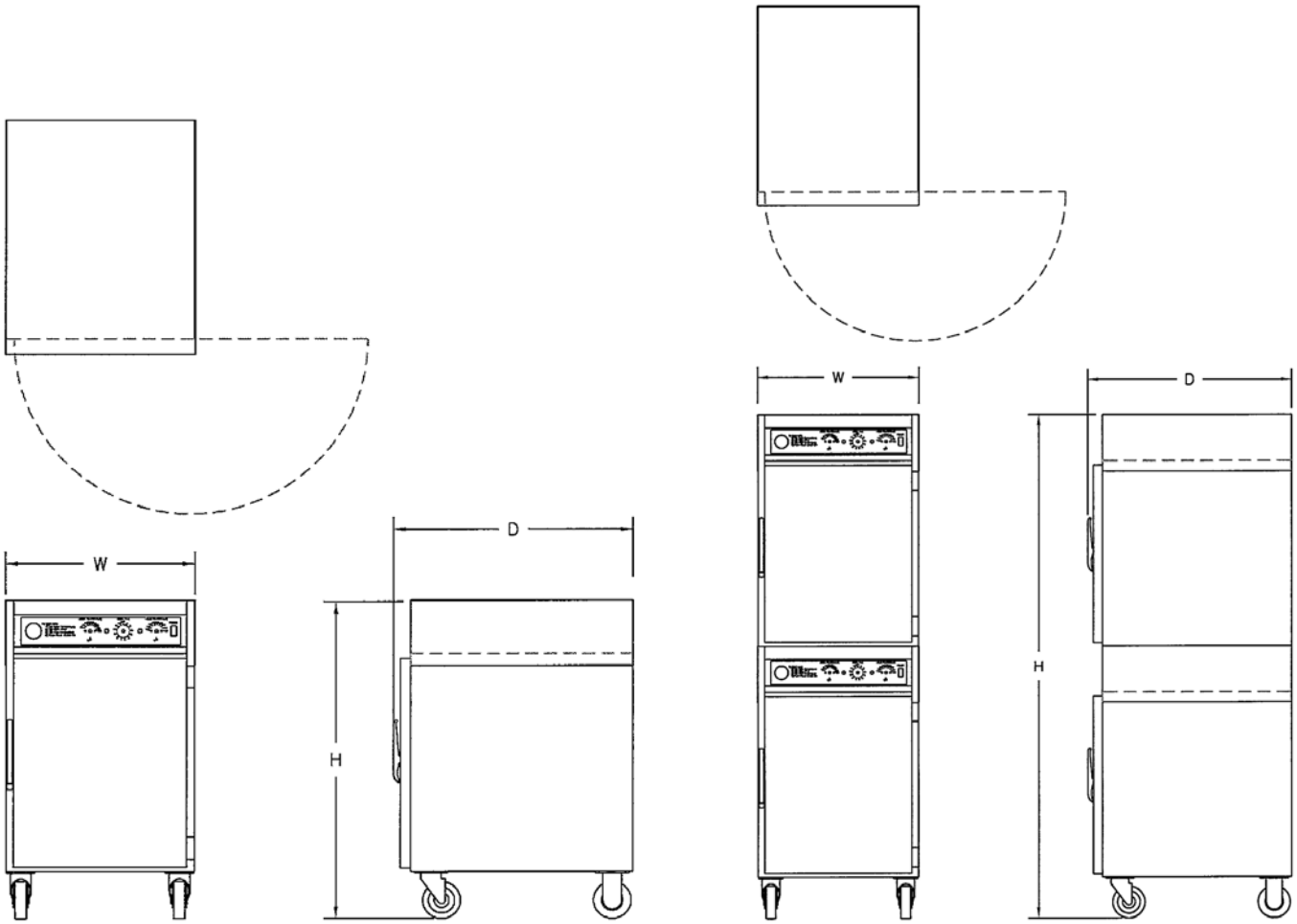
VENTILATION REQUIREMENTS

This cabinet passes the EPA Method 202 test and complies with Section 59 of UL710B for emission of grease-laden air. A ventilation hood is not required in most areas. Check local codes. Copies of the EPA 202 test procedure and results are available for inspector review.

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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

VRH8 & VRH88
COOK AND HOLD OVENS



MODEL	PAN CAPACITY PER OVEN COMPARTMENT	EXTERIOR DIMENSIONS	ELECTRICAL PER COMPARTMENT			SHIPPING WEIGHTS PER OVEN COMPARTMENT LBS / KG
			VOLTS	WATTS	AMPS	
VRH8	**8 baking pans:** 18" x 26" x 1" or **16 steam table pans:** 12" x 20" x 2½"	27¼" W x 33¼" D x 43½" H	208 240	1,900 2,530	9.6 11.0	170 lbs. / 78 kg.
VRH88	**8 baking pans:** 18" x 26" x 1" or **16 steam table pans:** 12" x 20" x 2½"	27¼" W x 33¼" D x 81" H	208 240	1,900* 2,530*	9.6* 11.0*	170 lbs. / 78 kg.

NOTE: VRH88 provided with NEMA 6-30 plug for each compartment
* Per oven compartment

This appliance is manufactured for commercial use only and is not intended for home use.

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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

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